

## Appetizer

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### **Focaccia di Recco with speck**

Warm Focaccia filled with Stracchino cheese, served with speck and hydroponic salad.

22

### **Tagliere Formaggi**

Selection of 4 different cheese imported from Italy with fruits and jams.

30

### **Meatballs Cacio & Pepe**

Made with Organic ground beef, mortadella with pistachios, bread, milk, pecorino romano cheese and black pepper.

20

### **Salad with Orange and Fennel**

Hydroponic farm salad (spring mix) fennel, orange, black olives, sunflower seeds, dressing with orange evo oil and french mustard

20

### **"Scarpetta"**

Our homemade Amatriciana sauce served with toasted bread, pecorino and crunchy guanciale on the top.

18

### **"Vitello Tonnato"**

Eye round Veal cooked slowly and thinly sliced served room temperature with typical Tuna-Mayo, capers powder and marinated red onions.

28

### **Eggplant Parmigiana**

Fried eggplant layered with our tomato sauce, parmigiano reggiano 24 months, mozzarella and basil.

24

### **"Panzanella" with burrata**

Fresh burrata imported from Italy on the typical Italian Panzanella (Tuscany chopped salad, soaked bread, onions, cucumber, cherry tomatoes and basil).

22

## Main Dishes

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### **Tonnarelli cacio & pepe**

Fresh pasta with Roman pecorino cheese DOP, Memot and Kampot black pepper from Cambodia.

24

### **"Gricia" Rigatoni**

Rigatoni pasta with Roman pecorino cheese DOP, Memot and Kampot black pepper from Cambodia and guanciale crispy cheek pork.

25

### **"Carbonara" Rigatoni**

Rigatoni pasta with carbonara sauce (egg yolk, Roman pecorino cheese) Memot and Kampot black pepper from Cambodia and guanciale imported from Italy (crispy pork cheek).

26

# -Menu-



## "Carbonara" Rigatoni with truffle cream

Rigatoni pasta with carbonara sauce (egg yolk, roman pecorino cheese, white truffle cream)  
Memot and Kampot black pepper from Cambodia and guanciale imported from Italy (crispy pork cheek).

32

## Lasagna alla Bolognese

Homemade lasagna with beef ragu, bechamel, parmigiano reggiano cheese aged 24 months.

30

## Lasagna cacio & pepe

Homemade lasagna with roman pecorino cheese, mozzarella, bechamel, parmigiano reggiano aged 24 months and black pepper

30

## Liguria

Fresh Trofie pasta with homemade Pesto sauce, made with hydroponic basil, french beans and sliced potatoes.

29

## "Amatriciana" Rigatoni

Rigatoni pasta with spicy tomato sauce, roman pecorino cheese and guanciale imported from Italy (crispy pork cheek).

26

## Ravioli Walnuts sauce

Homemade ravioli filled with ricotta cheese and spinach served with walnuts sauce made with parmigiano reggiano, roman pecorino, pine-nuts, walnuts and milk.

28

## Paccheri "Messinese"

Dry pasta imported from Italy with swordfish ragu, tomato sauce, sweets cherry tomato, taggiasche olives, capers and fresh seasonal herbs

30

## Fettuccine "Al Pomodoro"

Homemade fettuccine with our tomato sauce, fresh basil and sweets cherry tomatoes.

24

## Tagliolino bellpepper sauce and burrata

Home made tagliolini with bellpepper sauce, parmigiano reggiano, fresh basil with burrata on the top.

27

## Tortino di Spigola

Branzino filet wrapped with thinly sliced potatoes served on a bed of fresh tomato sauce, celery and fresh herbs.

38

## Chef's Special

Weekly special Italian dish (beef, chicken, veal or pork)

38

Please report any intolerance or allergy. Our environment is not g/f, for any g/f request ask to the kitchen. All our items are cooked to order, please be patient. No half portion. 20% of gratuity for tables of 6 people and more